



## TIVA MENU

House made kimchi	4
Prawn crackers	6
Sydney rock oyster, pickled ginger dressing	8ea
Spanner crab cake, fermented chilli	10ea
Soft shell crab bao, soft asian herbs	14ea
Baked scallop, peanut nahm jim	14ea
Bluefin tuna , yuzu kosho, fragrant chilli oil	28
Fried eggplant, house made XO	24
Organic soba noodle, black fungi & seaweed salad	26
Prawn and lobster toast, tiva sweet & sour sauce	26
Karaage chicken, sudachi mayonnaise	24
Steak tartare, shiso & wakame	28
Rangers Valley sirloin MBS+5 300g, wasabi	45
Chinese roasted duck	48/96
Steamed koshihikari rice	8
Fortune cookies	6
Yuzu caramel chocolate bar	8
Deep fried ice cream, miso and white chocolate	12



# TIVA MENU

## TIVA TWILIGHT HOURS

5pm - 7pm | Thursday - Friday

### COCKTAILS

<b>Tommy's Margarita</b>	12
Oredain Blanco Tequila, Agave, Lime	
<b>Lychee Rose Martini</b>	12
Beefeater Gin, Rose Vermouth, Lychee, Peach	
<b>Goji Berry Highball</b>	12
Chrysanthemum, Jasmine tea, Sake, Agave, Soda	

### WINES

NV Moët & Chandon 'Imperial'	19/110
2022 Marty's Block Sauvignon Blanc	12
2022 Triennes Rosé	14
2022 Marty's Block Cab/Shiraz	12

### BEERS

Heineken	7/11
Kosciuszko Pale Ale	7/11

### FOOD

<b>Tiva Burger</b>	16
Fried chicken burger, spicy peanut sauce	
<b>Tiva Burger + Twilight Cocktail</b>	25